Peanut butter fudge

Since readers have expressed so much interest in fudge, Annie Clark of Vilone Village shared this recipe from an old copy of Yankee magazine. No candy thermometer required.

2 cups sugar
½ cup milk
2 tablespoons butter or margarine
3 generous tablespoons Marshmallow Fluff
3 generous tablespoons peanut butter
1 teaspoon vanilla

Bring sugar, milk and butter to a boil and let boil for 3 minutes more. Then add the Fluff, peanut butter and vanilla. Beat with a spoon for a few minutes — and pour into a greased square pan to set.